



COOKERY

Lenton recipe ideas

Crawfish and Cheese Manicotti

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| 1 box manicotti noodles | 1 tbsp. garlic powder |
| 1 lb. mozzarella cheese | 1 tbsp. parsley |
| 1 lb. longhorn colby cheese | 2 eggs |
| ½ cup Parmesan cheese | 1 (16 oz.) jar chunky spaghetti sauce |
| 2 lbs. Louisiana crawfish tailmeat | 1 cup oil |
| ½ cup Italian bread crumbs | Salt and pepper to taste |

Heat water to boiling in a pot large enough to hold noodles. Add oil and drop noodles singly into boiling water. Boil until soft, drain and rinse. Cut cheese into cubes. Mix all ingredients except spaghetti sauce and fill noodles. Place noodles in a single layer into baking dish. Cover with spaghetti sauce. Bake at 350 degrees for 35 to 40 minutes.

Marinated Crawfish Pasta Salad

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| 2 lbs. Louisiana Crawfish tailmeat | ¼ tsp. pepper |
| 1 onion, finely chopped | 2 tsps. minced parsley |
| 1 cup vegetable oil | 2 tsps. minced chives |
| 3 tsps. white vinegar | 2 tsps. drained capers |
| 2 tsps. pickle relish | Cooked, chilled pasta |
| 1 tsp. dry mustard | Sliced fresh broccoli, cauliflower, peas, zucchini etc. |
| 1 tsp. salt | |

Wash and drain crawfish tails. Toss together crawfish and onions. Heat next six ingredients to boiling. Stir in remaining ingredients except pasta and fresh vegetables and pour over crawfish mixture. Refrigerate at least 24 hours, tossing occasionally. Combine pasta, crawfish and vegetables, toss and serve. Serves 14.

Crawfish Macque Choux

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| 1 large onion, chopped | 1 can cream-style corn |
| 1 green bell pepper, chopped | 1 can Rotel tomatoes, chopped |
| ½ cup chopped green onions | 1 lb. Louisiana crawfish tailmeat |
| 1 stick butter | Salt and pepper to taste |
| 2 cans whole kernel corn, drained | |

Sauté onion, bell pepper and green onions in butter. Add corn and tomatoes. Simmer for 5 minutes. Add crawfish and seasonings and simmer for 20-30 minutes. Serves 8.

Crawfish Stuffed Trout

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| 1 large filet per serving | 2 bay leaves |
| 1 can seasoned bread crumbs | 1 onion, chopped |
| 2 cups chopped crawfish tailmeat | 2 cloves garlic, minced |
| Olive oil | 2 stalks celery, finely chopped |
| 6 oz. crabmeat | 2 tsps. minced parsley |
| Salt, pepper & lemon juice to taste | Lemon wedges and parsley |

Salt and pepper fish and set aside. Sauté 1 bay leaf, finely chopped, in olive oil with half of the onion, celery, parsley, salt, pepper and lemon juice. Cook until wilted. Add water to bread crumbs to soften, then add crabmeat and finely chopped crawfish tailmeat. Add to vegetable mixture and cook 10 minutes. Mound dressing on each filet, roll and secure with toothpicks. Flour the rolled filets well and put in a saucepan, combine tomatoes with the other half of the onion, garlic, celery and parsley, 1 bay leaf and salt and pepper to taste. Add water to achieve desired consistency. Cook about 5 minutes, remove bay leaf and pour sauce over fish. Cook an additional 30 minutes, basting often. Serve on a platter garnished with lemon wedges and parsley.